



Navy Bean Oatmeal Chocolate Chip Cookies

INGREDIENTS:

- 1 cup cooked navy beans
- 1/2 cup butter, softened or buttered flavored shortening
- 1 cup sugar
- 1 cup brown sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 cups all purpose flour
- 2 cups quick cooking oatmeal
- 1 cup chocolate chips

METHOD:

Preheat oven to 375 degrees. In a food processor puree cooked beans, puree until a thick paste is formed. Measure 1 cup of bean puree and cream with butter and sugar in the mixer. Add eggs and vanilla and blend well. Add all other ingredients. combine thoroughly. Drop rounded tablespoons of dough onto a greased cookie sheet. Bake for 16 minutes or until golden brown.